



PINOLI VINEYARD PINOT NOIR

Vintage

2013

Appellation

Anderson Valley

Winemaking

The Pinoli vineyard, one of our estate vineyards, is located northwest of Philo in Anderson Valley's "deep end." Influenced by the nearby Pacific Ocean's cool air and fog, the pinot noir from Pinoli Vineyard ripens slowly and retains acidity. The site consists of two geologically and geographically diverse blocks producing clones 667 and 777. In the winery, we make a meticulous selection of specific barrels from several fermentation lots to make this single-designate wine. Guiding our selection is the quest to unify the diverse, even polar, natures of the two blocks.

Tasting Notes

The dimensions of the wine favor length over width, giving the impression of grace and elegance. The aromatics are a combination of red cherry fruits, fresh cut herbs, and purple flowers. Red and black cherry flavors focus on the palate like a spotlight. Shuffled into the fruit are flavors of herb and dried earth, creating layer and depth. The wine is persistent and finishes with fresh cherries, plus a hint of pit.

Technical Specifications

pH: 3.66

TA: 5.5g/L

Alcohol: 13.8%

Harvest Dates: September 14th and 16th 2013.

Bottling Date: February 2015.

SRP: \$65

